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## Feast of Nations Dinner

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# Feast of Nations Dinner

Wednesday, March 30, 2011

WMU Dining Service

Judith Gipper, M.S., R.D., Chef Paul Choker & entire WMU Dining Service Team



## Goals of Feast of Nations Dinner

1. Educate students about international cuisines.
2. Broaden the palates of WMU student to include flavor profiles that are authentic to the cuisine of the region.
3. Utilize fresh vegetables and other fresh, authentic and natural ingredients in the preparation of the dinner, such that the overall quality is that of fine dining.
4. Serve a memorable meal students will enjoy as part of their total experience as a part of the WMU community.
5. Enhance the culinary skills of Dining Services. Gain confidence and excitement about preparing international cuisines such that international dishes are successfully added the dining menus.
6. Promote diversity and international competency in support of the mission and goals of our great university.
7. Have fun, share good food, and promote and celebrate Dining's connection to our students.

## Feast of Nations Dinner

**APPETIZERS**  
Assorted Sushi w/Pickled Ginger and Wasabi  
**Feisty Feta Falafel**  
**Mulligatawny Soup**  
**French Baguette** w/Whipped Butter

**ENTRÉES**  
Italian Herb Panko Crusted Chicken  
**Breast over Cavatappi** Pasta w/Sun Dried Tomato Vodka Sauce  
**Beef Kefta** w/Lemon Herb Yogurt Sauce  
**Biryani (vegetarian)** w/Cucumber Raita

**SIDE DISHES**  
Redskin and Yukon Gold Mashed Potato Bar w/Bacon, Shredded Cheddar, Scallions, Sour Cream, Jalapeños, Salsa, Fried Onions and Basil Pesto  
**Roasted Vegetable Medley**

**SALADS**  
Tabouleh  
Fattoush

**DESSERTS**  
Biscotti, Cherry Almond and Chocolate Chip  
**Dulce de Leche Cheesecake Bites**  
w/Powdered Sugar  
Gelato

## Cooks' Training on Each Recipe



After a menu is planned a recipe for each item is developed, and sources for all ingredients are identified for procurement. Each recipe is prepared, taste tested and revised as needed. All cooks are then trained in key preparation steps and quality expectations for each final product.

### Menu Items

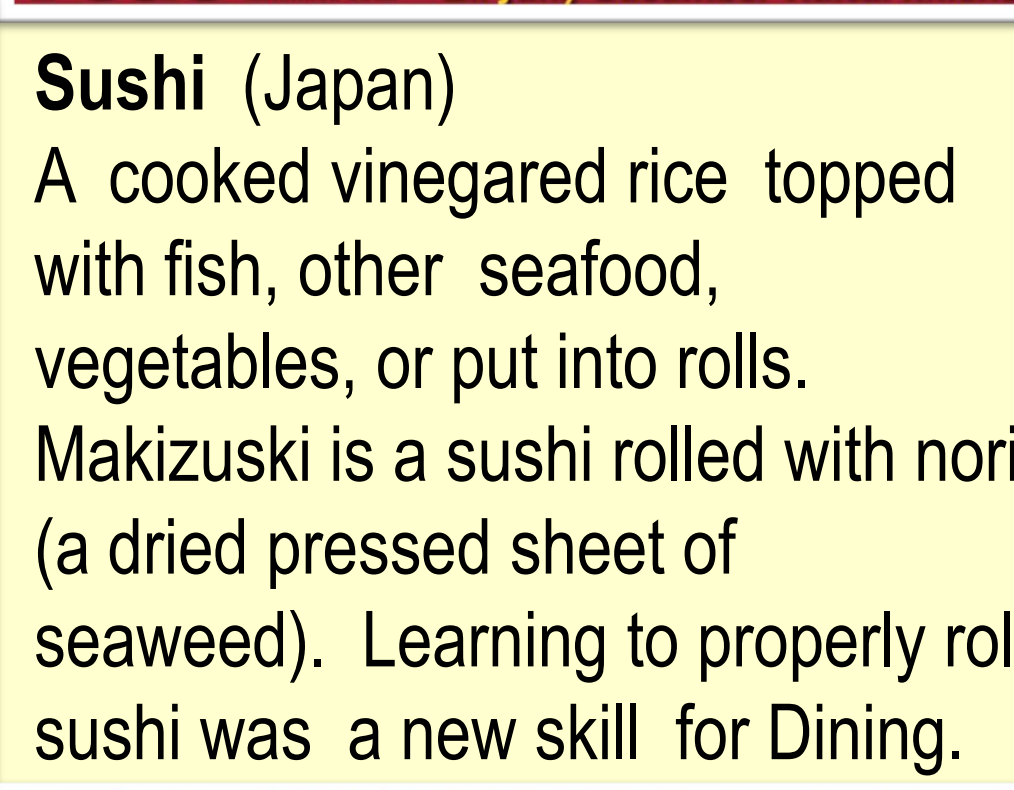
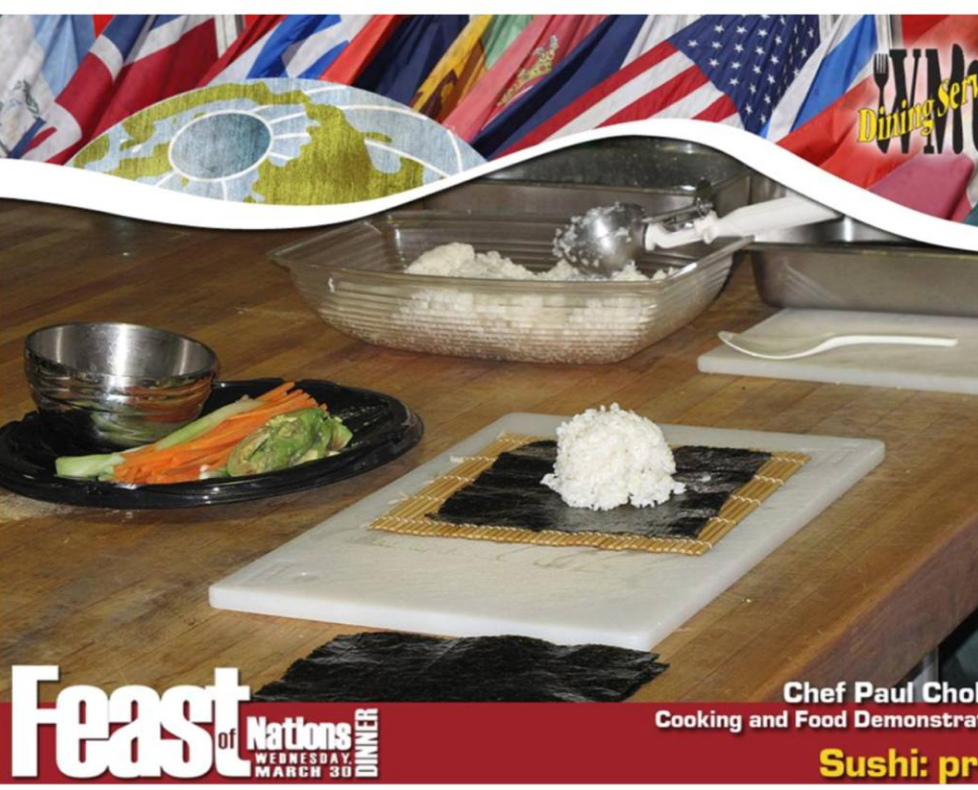
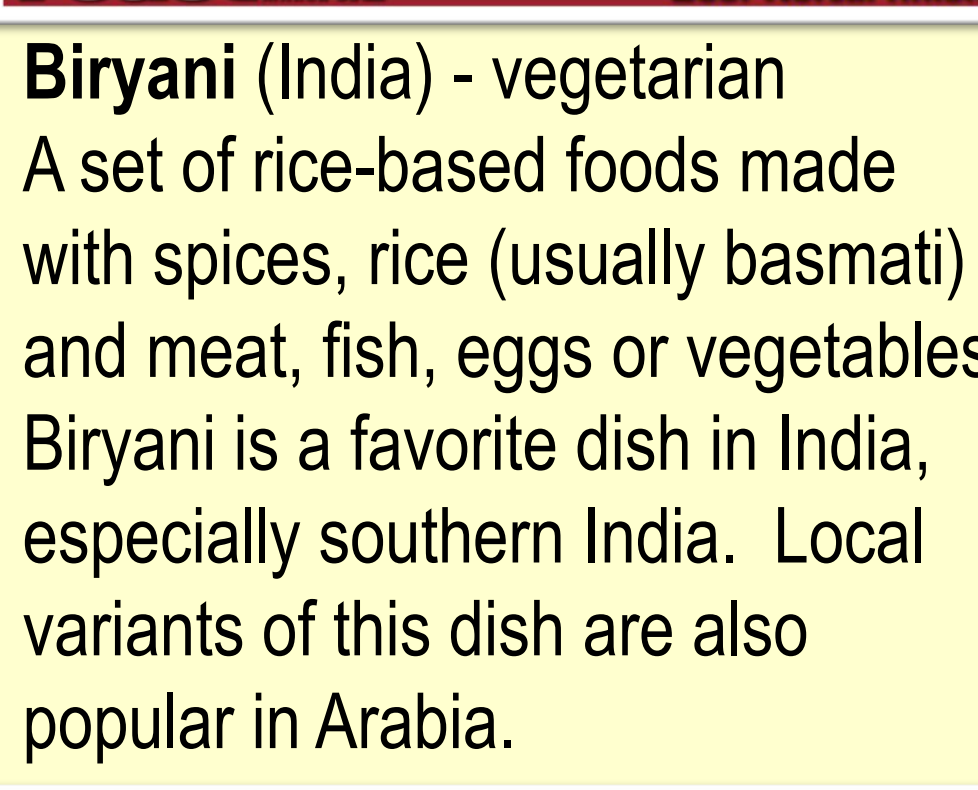
#### Falafel (Middle East)

A ball or patty made from ground chickpeas and/or fava beans and is topped with pickled vegetables, sauces or salads. Falafel is eaten alone as a snack, or as part of a meal. It is the "fast food" of the Middle East



#### Kefta (Middle East)

A meatball or meatloaf dish usually made with beef or lamb. The meat is often mixed with other ingredients such as rice, bulgur, vegetables or eggs. Keftas are sometimes made with fish or vegetables rather than meat, especially in India.



#### Roasted Vegetable Medley

This flavorful blend of fresh brussel sprouts, cauliflower, red peppers and whole green beans seasoned and baked was a very healthy addition to the dinner.



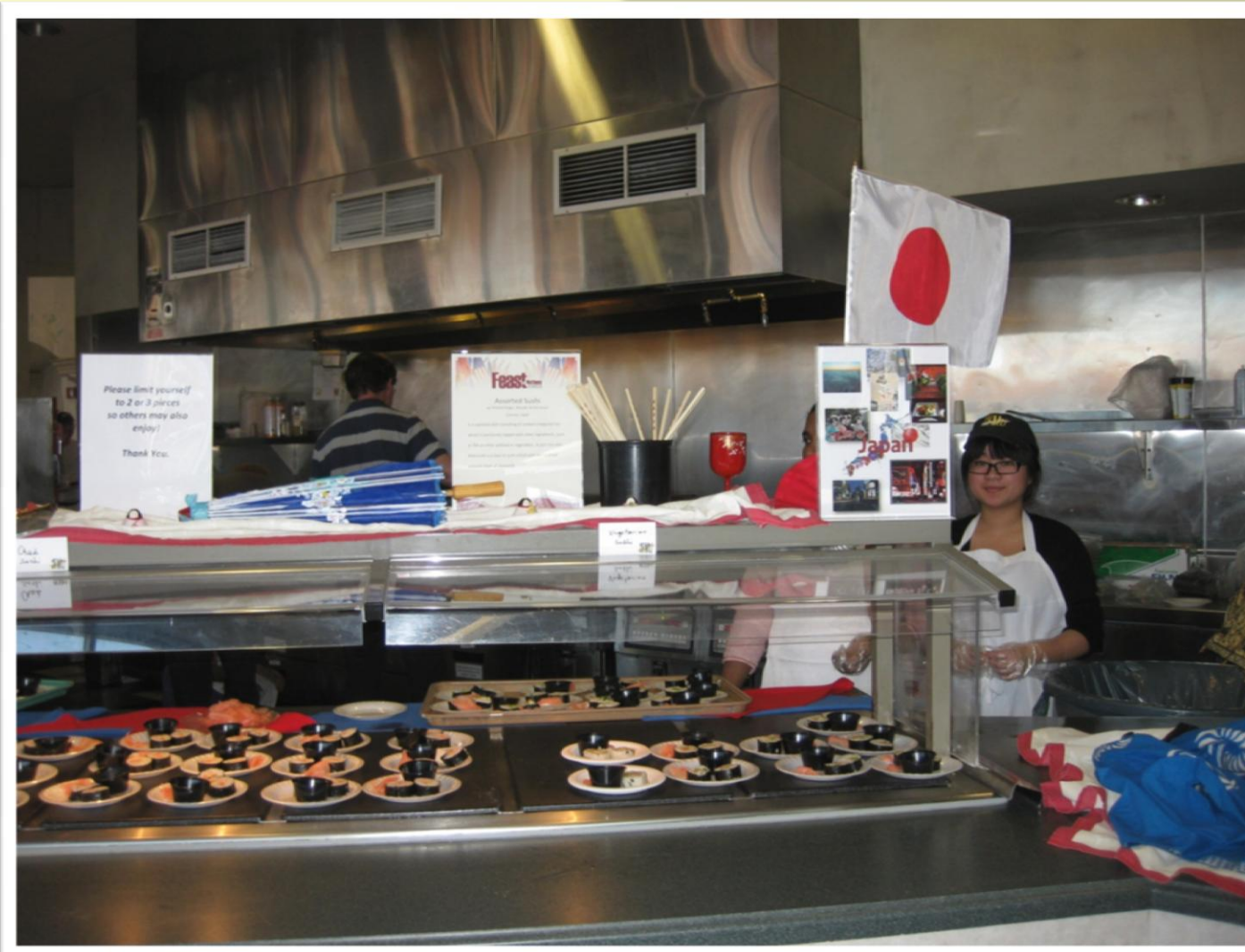
#### Finished Sampler Plate

A cooking demonstration concludes with sampling all food. To properly prepare a recipe, a cook must know the proper taste, texture, appearance and sauce for the item.

## Décor and Food Presentation at Feast of Nations

### Valley I Dining Service

Menu items served at food stations in center of dining room.



### Hoekje/Bigelow Dining Service

Sushi rolling station

### Bistro3 Dining Service

Display of all menu selections with information pamphlets about food from each country and region featured at the dinner.



### Burnham Dining Service

Menu items served under banner of flags from all countries in the regions represented at the dinner.

### Valley II Dining Service

Plated display of all menu selections with information pamphlets.



## Student Feedback

"Delicious ! I am loving trying all the different food. This is refreshing my perspective on food outside the U.S."

Darius A.



"I love the variety. The international theme is great, helps international students feel at home. It's exciting."

Connor T.

"The sushi is amazing. Everything looks so great. I love the Dulce de Leche, it is like a little pocket of heaven."

Tanissa W.



"I really liked everything. This is the first time I had falafel and I loved it! This was like eating at a nice restaurant."

Kate N.

"I like the menu, but there should be more vegetables because in Europe and Middle Eastern countries there are more fruits and vegetables served with a meal. The falafel is properly prepared and delicious."

Baris A.  
(Home country: Turkey)



"Pretty good, taste good. I especially like the sushi. This place is decorated pretty good, too. Thank you for all the different foods."

Pedro J.  
(Home country: Dominican Republic)

All students provided consent to have their photo and quote included on a poster about the Feast of Nations dinner.